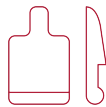




Apple and Salted Caramel Layer Cake



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 35 MINUTES



SERVES: 12

Ingredients

Cake

4 apples, peeled and diced into 1-2cm pieces

30 g melted butter

Canola spray

450 g plain flour

2 tsp cinnamon

1 tsp ground ginger

1 tsp Chinese 5 spice

½ tsp nutmeg

1 tsp bi carb soda

250g brown sugar

4 eggs

¾ cup light olive oil

1 tsp vanilla paste

Icing

150 g caster sugar

50 ml water

Method

Cake

Set the oven to 160°C on [CircoTherm®](#).

Place 2/3 of the diced apples into a mixing bowl with the melted butter and coat. Pour the apple mix onto a universal tray lined with baking paper. Place in the oven and cook for 30 minutes. Remove and use a stick blender or food processor to puree.

Spray and line three 20cm cake tins.

Sieve the flour, spices and bi carb soda into a medium bowl.

Place the sugar, eggs, apple puree, oil and vanilla into a mixing bowl and whisk on medium speed until everything is combined. Add the flour spice mix slowly until combined. Add in the remaining diced apple then spread the batter evenly among the tins.

Set the oven to CircoTherm® at 160°C and bake on level 1 and 3 for 25 minutes (If you have steam add a low level).

Remove from the oven and invert cakes onto a cooling rack, leave the baking paper on the base and place the universal tray on top of the cakes with 4 cups of water in each corner to compress the cakes, then leave to cool.

Icing

Place the sugar and water in a clean small saucepan and set to level 7 on an [induction](#) or [FlameSelect](#) gas cooktop. Bring to the boil and wait until the sugar turns amber in colour (if the outside turns dark faster than the inside move the pot in circles to blend in. DO NOT use a spatula or wooden spoon to stir), then add the cream and vanilla, once combined place in a small bowl and set in the fridge to chill.

150 g cream
2 tsp vanilla paste
200 g salted butter
400g icing sugar

Almond toffee

120g caster sugar
30ml water
30g flaked almonds

Place the butter into a mixing bowl and cream until light and fluffy then add the icing sugar, once combined, slowly add the caramel until everything is blended together and place into a large piping bag.

Add a thin layer of icing onto each cake and stack on top of each other, place onto a serving tray and spread the rest of the mix until the whole cake is covered in icing.

You can serve the cake as is or top with the below almond toffee.

Almond toffee garnish

Place the sugar and water in a clean small saucepan and set to level 7 on an induction or FlameSelect gas cooktop. Bring to the boil and wait until the sugar turns amber in colour (if the outside turns dark faster than the inside move the pot in circles to blend in. DO NOT use a spatula or wooden spoon to stir).

Pour the hot toffee onto baking paper and sprinkle with the flaked almonds. (Make sure the baking paper is sitting on something heat resistant so you do not damage your benchtop).

Once cool, break into shards.

Notes
